

FORM PTO 1449 (modified)

U.S. DEPARTMENT OF COMMERCE
PATENT AND TRADEMARK OFFICELIST OF REFERENCES CITED BY APPLICANT(S)
(Use several sheets if necessary)

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Masahiro ISHIKAWA et al.FILING DATE
January 19, 2005

GROUP

U.S. PATENT DOCUMENTS

*EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
MT.	AA	6,171,640	1/2001	Bringe			
	AB						
	AC						
	AD						
	AE						
	AF						
	AG						

FOREIGN PATENT DOCUMENTS

		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES NO	
MT.	AH	11-308969	11/1999	Japan				
MT.	AI	2002-238442	8/2002	Japan				
	AJ							
	AK							
	AL							

OTHER DOCUMENT(S) (Including Author, Title, Date, Pertinent Pages, Etc.)

MT.	AM	J.M.S. Renkema et al., "The effect of pH on heat denaturation and gel forming properties of soy proteins", Journal of Biotechnology, vol. 79, no. 3, pages 223-230, 2000.
	AN	S. Petruccelli et al., "Soy Protein Isolate Components and Their Interactions", J. Agric. Food. Chem., Vol. 43, no. 7, pages 1762-1767, 1995.
	AO	T. Nagano et al., "Dynamic Viscoelastic Study on the Gelatin Properties of β -Conglycinin-Rich and Glycinin-Rich Soybean Protein Isolates", J. Agric. Food Chem., vol. 44, no. 11, pages 3484-3488, 1996.
✓	AP	M.C. Puppo, et al., "Structural Properties of Heat-Induced Soy Protein Gels as Affected by Ionic Strength and pH", J. Agric. Food Chem., vol. 46, no. 9, pages 3583-3589, 1998.

EXAMINER

DATE CONSIDERED

11.02.05